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9	Mon	Tue	Wed
650-964-6586	1 10:30 Dancing, lunch room 11:45 LUNCH Sloppy Joes Tomato & Onion slices Coleslaw Fresh Fruit Sugar– Free Gelatin	2 11:45 LUNCH Oven Roasted Chicken Breast Brown Rice Sautéed Fresh Broccoli, Cauliflower, and Carrots Salad Peaches 1:00 Movie, The Ugly Truth	3 10:30 Line Dancing, lunch room 11:45 LUNCH Beef Stuffed Bell Pepper w/ Sauce Marinara Noodles w/ Garlic and Fresh Basil Italian Blend Vegetables Fresh Fruit 12:45 BINGO, lunch room
Mountain View Senior Nutrition Program	8 10:30 Dancing, lunch room 11:45 LUNCH Chicken Enchilada Mexicali Corn w/ Bell Peppers Low-Sodium V-8 100 Vegetable Juice Fresh Fruit	9 8:30 HICAP 9:15 Eyeglass Repair 11:45 LUNCH Szechwan Chicken Garden Salad Sautéed Cabbage Pineapple 1:00 Movie, Adam 2:00 Hearing Screening	10 10:30 Line Dancing, lunch room 11:45 LUNCH Mediterranean Fish Brown Rice Pilaf Broccoli & Cauliflower Carrot Raisin Salad Apricot 12:45 BINGO, lunch room
	15 10:30 Dancing, lunch room 11:45 LUNCH Spaghetti w/ Meat Sauce Marinated Salad Sautéed Fresh Broccoli Fruit 2:00 Newcomer's Group, lobby	16 11:00 Information and Referral, social hall lobby 11:45 LUNCH Corn Chowder & Fish Hard Boiled Egg Whole Grain Roll Sautéed Asparagus Orange 1:00 Movie, 17 Again	17 10:30 Line Dancing, lunch room 11:45 LUNCH - Happy St. Patrick's Day! Wear Green for a treat BBQ Chicken Pasta Salad Cauliflower & Carrots Apple 12:45 BINGO, lunch room
	22 10:30 Dancing, lunch room 11:45 LUNCH Polish Sausage Noodles Salad Squash Peach	23 11:45 LUNCH Vegan Split Pea & Potato Soup and Chicken Whole Grain Muffin Garden Salad Tangerine Oatmeal Cookie 1:00 Movie, 500 days of Summer 1:00 HICAP	24 10:30 Line Dancing, lunch room 11:45 LUNCH Chop Suey w/ Beef & Pork Fried Brown Rice Chilled Broccoli Salad Fresh Fruit 12:45 BINGO, lunch room
	29 10:30 Dancing, lunch room 11:45 LUNCH Turkey Meatloaf Brussels Sprouts Garlic Mashed Potatoes Fresh Fruit	30 11:45 LUNCH Chicken Pot Pie (Vegetarian available) Confetti Coleslaw Apple 1:00 Movie, Swing Vote	31 10:30 Line Dancing, lunch room 11:45 LUNCH Pork Roast Brown Rice Pilaf Steamed Spinach Sweet Potato Fruit and Pudding 12:45 BINGO, lunch room

Thu	Fri	
4 10:30 Dancing, lunch room 11:45 LUNCH Chicken Cordon Bleu w/ Ham Pesto Whole Wheat Noodles Green Salad Green Beans Mandarin Oranges 1:00 SALA Appointments	5 10:30 Dancing, lunch room 10:30 Blood Pressure Reading 11:45 LUNCH Chinese Pepper Steak Fried Brown Rice Oriental Vegetables Spinach Banana 1:00 Movie Matinee, The Ugly Truth	
11 10:30 Dancing, lunch room 11:45 LUNCH Spinach Salad & Black Bean Soup Hard Boiled Egg Whole Grain Muffin Vanilla Yogurt & Bananas 1:00 WORKSHOPS, Right Sizing	12 10:30 Dancing, lunch room 10:30 Blood Pressure Reading 11:45 LUNCH Beef Stew Green Salad Whole Grain Bread Tangelo 1:00 Movie Matinee, Adam	
18 10:00 VTA Cards, Gallery 10:30 Dancing, lunch room 11:45 LUNCH Stuffed Cabbage Brown Rice w/ baked veggies, feta, broccoli, carrots, zucchini, cucumber, red bell pepper & cherry tomatoes Fruit 1:00 SALA Appointments	19 10:30 Dancing, lunch room 10:30 Blood Pressure Reading 11:45 LUNCH Egg Frittata Whole Grain Muffin Three Bean Salad Garden Salad Sugar-Free Gelatin w/ Pineapple and Birthday Cake 1:00 Movie Matinee, 17 Again	
25 10:30 Dancing, lunch room 11:45 LUNCH Lemon Chicken Breast Corn Bread Swiss Chard Baked Tomato Fresh Fruit 1:00 WORKSHOPS, Is it Alzheimer's? 2:00 WORKSHOP, setting up your email.	26 10:30 Dancing, lunch room 10:30 Blood Pressure Reading 11:45 LUNCH Pizza (w/ meat or Veggie) Garden Salad Mandarin Oranges 1:00 Movie Matinee, 500 Days of Summer	

NUTRITION PROGRAM - The suggested contribution is \$2.50 for people 60 years and over. The meal cost is \$5.00 for people under 60 years old. Lunch is served at 11:45 a.m. Recommended sign in time: 11:15 a.m. First come first served.

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= Meal contains more than 1000mg sodium

Amazingly Easy Irish Soda Bread

- 4 cups all-purpose flour
- 4 tablespoons white sugar
- 1 teaspoon baking soda
- 1 tablespoon baking powder
- 1/2 teaspoon salt1/2 cup margarine, softened
- 1 cup buttermilk
- 1 egg
- 1/4 cup butter, melted1/4 cup buttermilk
- Preheat oven to 375
 degrees F (190 degrees
 C). Lightly grease a
 large baking sheet.
- 2. In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the
- Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the loaf comes out clean, about 30 to 50 minutes. You may continue to brush the loaf with the butter mixture while it bakes.

